



# Sustainability business in the culinary sector: A systematic literature review

Helin G Yudawisastra<sup>1\*</sup>, Faza Layalia<sup>2</sup>

<sup>1</sup> Management, Economic and Business Faculty, Universitas Muhammadiyah Bandung, Bandung, West Java 40614, Indonesia;

<sup>2</sup> Urban and Regional Planning, School of Architecture, Planning and Policy Development, Institut Teknologi Bandung, Bandung, West Java 40132, Indonesia.

\*Correspondence: yudawisastra.helin@umbandung.ac.id

Received Date: May 5, 2025

Revised Date: June 19, 2025

Accepted Date: August 31, 2025

## ABSTRACT

**Background:** Business sustainability issues arise in the culinary sector due to the need to balance growth with environmental, social, and economic impacts. The purpose of this study is to analyze the business strategies used by culinary businesses to achieve sustainability. **Methods:** This research uses the Systematic Literature Review (SLR) method with the PRISMA protocol. Literature searches were conducted on the Google Scholar database using keywords such as "sustainability business," "culinary business," and "Indonesia." Using Harzing's Publish or Perish application, 17 articles were selected that met the criteria. **Finding:** This research uses the Systematic Literature Review (SLR) method with the PRISMA protocol. Literature searches were conducted on the Google Scholar database using keywords such as "sustainability business," "culinary business," and "Indonesia." Using Harzing's Publish or Perish application, 17 articles were selected that met the criteria. **Conclusion:** The study concludes that the sustainability of culinary businesses in Indonesia depends on the ability to integrate environmental, social, and economic strategies simultaneously. **Novelty/Originality:** This article provides originality by being one of the first Systematic Literature Reviews (SLR) that specifically maps sustainability strategies in Indonesia's culinary sector using the PRISMA protocol.

**KEYWORDS:** sustainability business; culinary sector; systematic literature review; sustainable practices.

## 1. Introduction

Businesses globally, including the culinary industry, have been focusing on sustainability issues. Social pressure, declining resources, and climate change are forcing businesses to adopt socially responsible and environmentally friendly practices. One of the fastest-growing economic sectors in Indonesia is the culinary sector, which contributes approximately 41% to revenue (Jufraet al., 2020). However, growth is often not accompanied by sustainable strategies, leading to negative effects such as food waste, excessive plastic use, and the exploitation of natural resources.

In the culinary business, sustainability encompasses not only economic but also environmental and social aspects. Practices such as waste reduction, the use of local materials, and energy efficiency can lower operating expenses while improving brand image. On the other hand, Indonesian consumers are becoming increasingly aware of sustainability issues, with over 65% preferring environmentally friendly products (Lee &

### Cite This Article:

Yudawisastra, H. G., & Loyalia, F. (2025). Sustainability business in the culinary sector: A systematic literature review. *Social Agriculture, Food System, and Environmental Sustainability*, 2(2), 77-91. <https://doi.org/10.61511/safses.v2i2.2025.2231>

**Copyright:** © 2025 by the authors. This article is distributed under the terms and conditions of the Creative Commons Attribution (CC BY) license (<https://creativecommons.org/licenses/by/4.0/>).



Hung, 2024). This creates an opportunity for culinary entrepreneurs to differentiate themselves in a competitive market through sustainable commitment.

Although the benefits are clear, implementing sustainable business practices in the Indonesian culinary sector still faces many obstacles. The main factors include limited capital, a lack of technical knowledge, and inadequate recycling infrastructure. Additionally, many culinary sectors view sustainable practices as an added burden rather than a long-term investment. Government regulations such as the ban on single-use plastics are not fully effective due to low levels of enforcement.

Prior research on sustainability within the culinary sector in Indonesia remains scarce and dispersed throughout multiple disciplines, including business management, green economics, and environmental studies. Additionally, there is a lack of consolidated systematic literature reviews in the culinary sector, especially in Indonesia. This research aims to consolidate findings from various pieces of literature using a systematic literature review (SLR) approach. This study, through the analysis of emerging patterns and tactics, can serve as a reference for scholars, corporate professionals, and governmental entities in the formulation of more effective assistance programs. Additionally, identifying research gaps will help guide future studies related to this topic. Based on the background above, this research is designed to answer the question of the strategies and implementations applied by culinary businesses in Indonesia to achieve business sustainability. After the introduction, the second part of the article will explain the SLR methodology, including literature selection criteria and analysis techniques. The third section presents the findings, which are divided into key themes. The discussion will link the findings to theory and local context, followed by conclusions and recommendations for research and business practice.

## 2. Methods

The research uses the Systematic Literature Review (SLR) method to identify, evaluate, and synthesize empirical and conceptual findings related to sustainable business in the culinary sector in Indonesia. SLR was chosen because it can provide a comprehensive, structured, and minimally biased analysis by following strict protocols. The research design refers to the PRISMA (Preferred Reporting Items for Systematic Reviews and Meta-Analyses) guidelines to ensure transparency and reproducibility (Asar et al., 2016). The literature search was conducted on August 14, 2025, using Harzing's Publish or Perish application with online database sources from Google Scholar.

The screenshot displays the Harzing's Publish or Perish application interface. The top bar shows search filters and citation metrics. The main area lists search results with columns for Cites, Per year, Rank, Authors, Title, Year, Publication, Publisher, and Type. The results are sorted by citation count, with the top result having 46 citations. The interface also includes a sidebar with search filters and a top bar with search and citation metrics.

| Cites | Per year | Rank | Authors                    | Title                                                                 | Year | Publication                 | Publisher          | Type |
|-------|----------|------|----------------------------|-----------------------------------------------------------------------|------|-----------------------------|--------------------|------|
| 46    | 0.00     | 3    | AG Chandra, R Wula...      | Sustainability of Culinary Micro and Small Business during the...     | 2022 | International Journal...    | ibis ipmi.ac.id    | PDF  |
| 13.3  | 0.00     | 5    | HO Yudawisatra, A...       | The impact of green products on sustainability business with gr...    | 2022 | International Jour...       | ujpui.com          | PDF  |
| 12.75 | 0.00     | 14   | HO Yudawisatra             | PENGARUH PRODUK HAJAU TERHADAP BISNIS YANG BERKEL...                  | 2022 | researchgate.net            | researchgate...    | PDF  |
| 10.0  | 0.00     | 19   | A Setiawan, GA Pras...     | Embracing crisis: What change in business resilience and growt...     | 2024 | Shrikah: Journal of E...    | ojs.its.ac.id      | PDF  |
| 10.0  | 0.00     | 20   | N Zailan, N Heppy          | OPTIMIZATION OF FRIEDING AND COST PLANNING USING LINE...              | 2021 | Jurnal Penelitian Da...     | scholar.ugm.ac...  | PDF  |
| 10.0  | 0.00     | 28   | S Mulyanti                 | The influence of tourism industry and tourism supply chain on t...    | 2023 | Jurnal ...                  | unswm.sggp.dl...   | PDF  |
| 10.0  | 0.00     | 36   | FNUR ZULFIKAR              | INTEGRATED FOOD WASTE MANAGEMENT AND BRAND STRA...                    | 2022 | The Virtual Internat...     | ojs.its.ac.id      | PDF  |
| 12.75 | 0.00     | 37   | Hu Ai-zahra, VA Ta...      | Layanan online food delivery dalam membantu meningkatkan p...         | 2024 | Jurnal Ilmiah               | ejournal.uns...    | PDF  |
| 12.75 | 0.00     | 43   | SQA Najwa, H Fua...        | THE ANALISIS PENGARUH KEBERADAAN GRAB TERHADAP PE...                  | 2022 | International Journal...    | ibis ipmi.ac.id    | PDF  |
| 10.0  | 0.00     | 17   | A Saeedi                   | Utilization Mobile Application to Maximize Financial Performanc...    | 2024 | Jurnal Riset Ekonon...      | ejournal.uns...    | PDF  |
| 10.0  | 0.00     | 26   | A Ardhyaningrath, MA...    | Have MSMEs in Indonesia focused on business sustainability? T...      | 2023 | Jurnal Minal Managem...     | journals.minal...  | PDF  |
| 10.0  | 0.00     | 33   | SD Putra, E Erwin          | Effects of Virality: Culinary MSME Brand Orientation in Using S...    | 2025 | Business, Managemen...      | ejournal.uns...    | PDF  |
| 10.0  | 0.00     | 1    | S Supraningsih, DW...      | Determinants of the sustainability of capability-based culinary...    | 2025 | Journal of Applied B...     | equatorscienc...   | PDF  |
| 10.0  | 0.00     | 2    | GAH Indriansyah, S Hartati | Sustaining Culinary Legacies: Innovation and Sustainability in th...  | 2023 | Innovative: Journal...      | j-innovative.org   | PDF  |
| 10.0  | 0.00     | 4    | IAA Ekasutji, LGDA...      | Inovasi Bisnis Berbasis Inovasi Hijau untuk Meningkatkan Sustain...   | 2024 | OECONOMICS                  | jurnal.its.ac...   | PDF  |
| 10.0  | 0.00     | 6    | R Subagyo, A Syah...       | Potential and Implementation of Circular Economy in Supportin...      | 2022 | J Legal Ethical E...        | search.ebsco...    | PDF  |
| 10.0  | 0.00     | 7    | HO Yudawisatra, E...       | The Effect Of Green Variables On Sustainable Business: A Stud...      | 2024 | Research Journal of ...     | emerald.com        | PDF  |
| 10.0  | 0.00     | 8    | PNY Nasiti, TW Da...       | Role of business sustainability, patriotism of business actors, a...  | 2025 | Cogent Business & ...       | Taylor & Francis   | PDF  |
| 10.0  | 0.00     | 10   | S Hartati, E Kusum...      | Sharia-Based Management and Marketing Strategies for MSME...          | 2024 | Journal of Applied B...     | equatorscienc...   | PDF  |
| 10.0  | 0.00     | 11   | HO Piyanti, G Chandr...    | Analysis of the influence of financial literacy on business sustai... | 2023 | European Journal of ...     | ejbm.org           | PDF  |
| 10.0  | 0.00     | 12   | M Rizal, SJ Shewera        | Sharia-Based Management and Marketing Strategies for MSME...          | 2024 | Profetika: Jurnal Stu...    | jurnal2.unm...     | PDF  |
| 10.0  | 0.00     | 13   | S Mulyanti, J Arian...     | Study of sustainable gastronomy tourism in Siantar city               | 2024 | Jurnal Ilmiah               | ejournal.uns...    | PDF  |
| 10.0  | 0.00     | 15   | MG Purwadi, E Dlat...      | Implementation of Business Sustainability Principles on Coffee...     | 2024 | Journal of Business and ... | professionalm...   | PDF  |
| 10.0  | 0.00     | 16   | M Afariq, N Ngardit...     | Green nexus womenpreneurs: harnessing internal-external cap...        | 2024 | Research Journal of ...     | emerald.com        | PDF  |
| 10.0  | 0.00     | 18   | S Hartati, E Kusum...      | MSMEs using social media for marketing and sustainable busines...     | 2022 | J Legal Ethical E...        | search.ebsco...    | PDF  |
| 10.0  | 0.00     | 21   | RYB Silalahi, Y Herd...    | Economic Transformation through Ecopreneurship: Analysing t...        | 2024 | International Journal...    | ojs.its.ac.id      | PDF  |
| 10.0  | 0.00     | 22   | S Sunardi                  | How Dynamics of Tax Compliance in the New Normal Era                  | 2022 | International Journal...    | ibis ipmi.ac.id    | PDF  |
| 10.0  | 0.00     | 23   | J Susanti, A Samud...      | Perubahan Produk Hijau terhadap Bisnis yang Berkelanjutan: Stu...     | 2021 | WELFARE: Jurnal Im...       | jurnal.unsil.ac... | PDF  |
| 10.0  | 0.00     | 24   | HO Yudawisatra             | PENGARUH PRODUK HAJAU TERHADAP BISNIS YANG BERKELANUTAN: Stu...       | 2024 | International Journal...    | jurnal.unsil.ac... | PDF  |
| 10.0  | 0.00     | 25   | J Jentris, CB Nasen...     | NOTHING BEARS A FABULOUS POST: THE INFLUENCE OF INST...               | 2020 | Journal of Sustainab...     | jurnal.unsiaga...  | PDF  |
| 10.0  | 0.00     | 27   | DA Arisandi, TS Wib...     | Pengaruh Inovasi Produk, Citra Merek, Dan Brand Equity Terhad...      | 2025 | Untag Business and ...      | jurnal.untag...    | PDF  |
| 10.0  | 0.00     | 29   | S Kurniawan, R Mus...      | The Influence of Culinary Quality and Café Atmosphere on Rep...       | 2025 | Post Publikasi Ilmu ...     | search.prosp...    | PDF  |
| 10.0  | 0.00     | 30   | M Yusuf, N Utza, RA...     | Pengaruh Word of Mouth (WOM) terhadap Minat Beli Makanan              | 2024 | International Journal...    | jurnal.sie-aa...   | PDF  |
| 10.0  | 0.00     | 31   | T Webb                     | Challenges of Sustainability Small Business Owners Faced Duri...      | 2024 | International Journal...    | jurnal.sie-aa...   | PDF  |
| 10.0  | 0.00     | 32   | E Erwin, E Andyan...       | SOCIAL MEDIA MARKETING TRENDS: INFLUENCERS/ACCOU...                   | 2024 | International Journal...    | jurnal.sie-aa...   | PDF  |
| 10.0  | 0.00     | 34   | G Anwarulhameed, E H...    | OF HUMAN RESOURCES MANAGEMENT SYSTEM AT A CON...                      | 2024 | International Journal...    | jurnal.sie-aa...   | PDF  |
| 10.0  | 0.00     | 35   | TO Alade                   | Pre and Post Covid 19 Pandemic and Performance of Small-Sca...        | 2023 | International Journal...    | jurnal.sie-aa...   | PDF  |
| 10.0  | 0.00     | 38   | FF Syarif                  | Strategi kepemimpinan dan suksesi pada bisnis keluarga di rum...      | 2023 | International Journal...    | jurnal.sie-aa...   | PDF  |
| 10.0  | 0.00     | 39   | NA Sitompas, S Ayia...     | The Effect of Servicing Speed and Menu Diversity on Con-sumer...      | 2025 | International Journal...    | jurnal.sie-aa...   | PDF  |
| 10.0  | 0.00     | 40   | Y Yanti                    | Repurchase Interest Reviewed from Customer Experience and ...         | 2024 | AL-FALAH: Journal o...      | jurnal.lahur...    | PDF  |
| 10.0  | 0.00     | 41   | N Faridisa, RM Riton...    | Analisis Kualitas Produk dan Harga terhadap Kepuasan Pelangg...       | 2025 | JIP: Jurnal Ilmiah E...     | jip.stkipyapi...   | PDF  |
| 10.0  | 0.00     | 42   | B Jantoro, T Lant...       | The Influence Of Both External And Internal Elements On Organ...      | 2024 | Jurnal Ekonomi              | jurnal.ekon...     | PDF  |
| 10.0  | 0.00     | 43   | E Erwin, CC Perdiana...    | INFLUENCER CONTRIBUTIONS: DOES IT AFFECT MARKETING...                 | 2023 | International Journal...    | jurnal.sie-aa...   | PDF  |
| 10.0  | 0.00     | 44   | J Wijaya, SD Putra         | Relationships between Service Quality, Brand Image, Customer...       | 2023 | Jurnal Entrepreneur...      | jurnal.uc.ac.id    | PDF  |
| 10.0  | 0.00     | 45   | E Erwin, YKK Sudi...       | Anal komunikasi digital: kontribusi konten dalam meningkatkan...      | 2024 | Jurnal Ilmiah Manag...      | jurnal.ilmiah...   | PDF  |

Fig. 1. Using harzing's publish or perish application

The selection of previous research is based on the criteria outlined in the table below.

Table 1. Inclusion and exclusion criteria

| Criteria Inclusion                                                         | Criteria exclusion                                             |
|----------------------------------------------------------------------------|----------------------------------------------------------------|
| Articles published between 2015 and 2020.                                  | Article published before 2015-2025                             |
| The articles are peer-reviewed journals.                                   | The article is not a peer-reviewed journal                     |
| The journals are indexed in Scopus, WOS, Sinta 5, or higher.               | The journal is indexed lower than Sinta 5                      |
| Written in Indonesian or English.                                          | The text is not written in Indonesian or English               |
| This pertains to the business of sustainability and the culinary industry. | Not related to sustainability business and the culinary sector |
| Empirical research                                                         | Not empirical research                                         |

The search was conducted using several keywords in Indonesian and English separately, namely (1) sustainability business, (2) culinary sector, and (3) Indonesia. The search results yielded 17 selected articles, considering titles, abstracts, and full texts based on criteria presented in Table 1. To facilitate the selection process, the study utilized Harzing's Publish or Perish application with a more structured selection process. Based on the selection process above, 17 data articles were obtained for the analysis stage. This research uses thematic analysis techniques, which include six stages: understanding the data, coding the data, identifying themes (for this study, sustainability business strategies), reviewing the themes, defining and naming the themes, and generating a report (Squires, 2023). Figure 2 presents the entire article selection process.

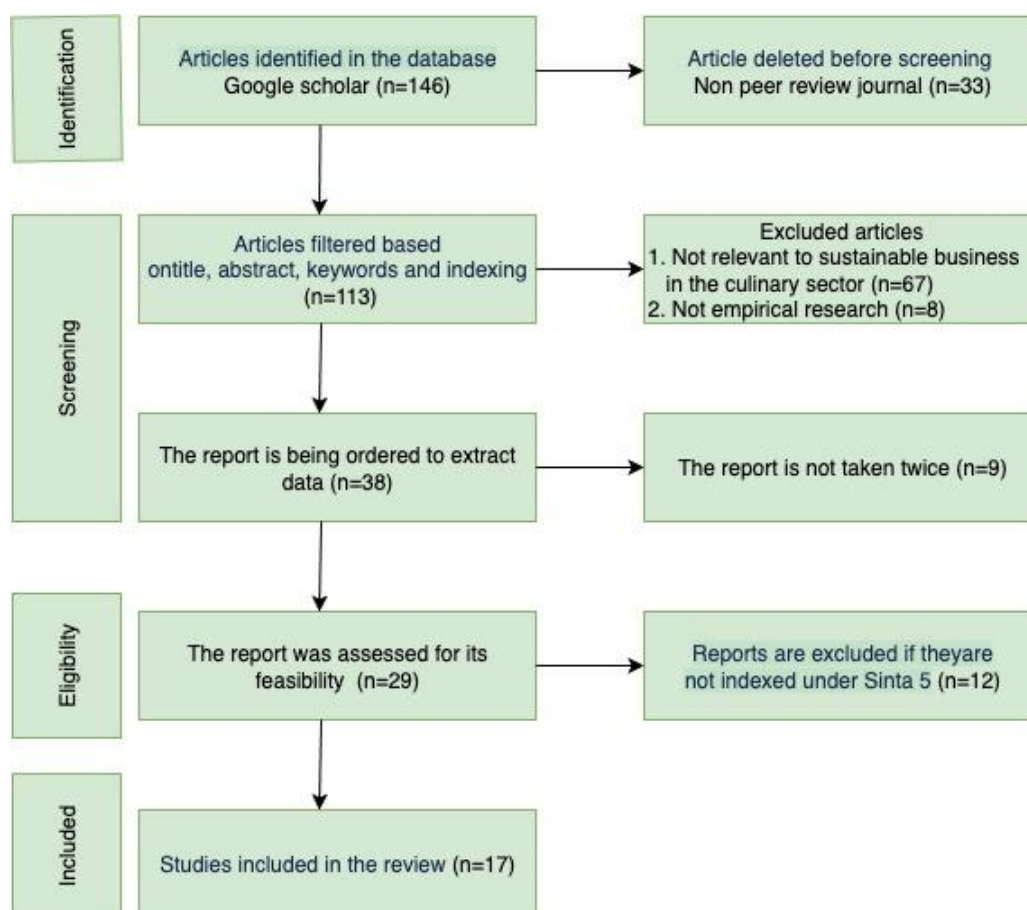


Fig. 2. PRISMA flow diagram

### 3. Results and Discussion

Based on the results of the selection process, research findings using the Systematic Literature Review (SLR) technique on sustainability business strategies and

implementation in culinary businesses in Indonesia identified 17 articles for further analysis. The following table summarizes the analysis results of articles on sustainability businesses in Indonesia.

Table 2. Sustainability of the culinary business sector in Indonesia

| Author & Year               | Result                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
|-----------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| (Chandra & Wulandari, 2022) | Sustainable business principles positively influence the quality of products generated by micro- and small-scale culinary sectors. Micro- and small-scale culinary sectors provide costs that adhere to the tenets of business sustainability. When product pricing aligns with client expectations and remains competitive in the market, sales will escalate, thus ensuring business sustainability. Business sustainability at the micro and small levels positively correlates with the rate of change in the target market. It is essential to engage the target market by altering the viewpoint of business owners from the lower target demographic to the upper middle class. Cleanliness is a crucial factor in providing products to clients. The increasing awareness among customers regarding cleanliness and healthy lifestyles exemplifies this trend. As technology progresses, it is essential to utilize online promotion to attain and uphold principles of corporate sustainability.                                                                                                                                                                                                                                                                                                                                                                                                                               |
| (Yudawisastra et al., 2022) | Green products have a negligible effect on the sustainability of eco-friendly beachside restaurants. Observation data indicate that government controls implemented during the pandemic have restricted the number of patrons in restaurants. Consequently, entrepreneurs are employing efficient green marketing methods to ensure sustainability in the culinary industry. Green marketing profoundly impacts the establishment of corporate sustainability, demonstrating that it is not merely a trend but has evolved into a strategic cornerstone and fundamental value essential for the enduring existence and success of a corporation. This signifies that consumers, investors, and regulators are progressively insisting on socially and ecologically responsible company activities. Through the implementation of green marketing, encompassing the utilization of eco-friendly materials and energy efficiency while minimizing carbon footprints, the culinary sector enhances its reputation and fosters brand loyalty, concurrently achieving operational efficiency, mitigating future regulatory risks, and gaining entry to new environmentally conscious markets and consumer demographics. This research examines the role of green marketing in moderating the relationship between green products and corporate sustainability, revealing that green marketing does not serve as a moderator in this context. |
| (Yudawisastra, 2021)        | Green products influence company sustainability directly and via green entrepreneurship. Eco-friendly products directly appeal to a growing demographic of environmentally conscious consumers, enhancing sales, cultivating a favorable brand image, and distinguishing enterprises from market competitors. The green entrepreneurship approach affects the whole business model by including sustainable supply chains and production methods that cut down on waste. In this context, green products serve as catalysts for enhancing operational efficiency, reducing environmental regulatory risks, and enabling access to responsible investments and partnerships. Green products represent a concrete expression of a robust, innovative corporate framework that adheres to sustainability principles, thereby guaranteeing long-term economic, social, and environmental viability. Green entrepreneurship acts as an intermediary, amplifying the impact of green products on sustainable business practices. Further research is needed to integrate additional green variables into a cohesive partnership framework that promotes green entrepreneurship in the culinary sector and helps establish sustainable enterprises. This will boost the business's image, drive long-term efficiency, attract environmentally concerned clients, and satisfy the growing market demand for sustainability.                     |
| (Supramono et al., 2025)    | The notion of sustainability is gaining significance in the business sector, particularly among entrepreneurs in the culinary field. This phenomenon arises not just from heightened public awareness of the necessity for products, laws, and advocacy from specific groups, but also as a strategic approach to sustain and augment market presence. The research findings demonstrate that the capacity of                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |

- culinary business proprietors to execute managerial activities, including entrepreneurial marketing, transformation capabilities, and comprehensive financial acumen, significantly impacts economic, environmental, and social performance. This research presents a capability-based model for sustainability determinants that has not been addressed in other studies. Enterprises seeking to harmonize economic, environmental, and social performance necessitate entrepreneurial marketing assistance, transformational competencies, and financial resources. Nonetheless, the acquisition of these three competencies necessitates an ongoing learning process. This research demonstrates that economic performance is an underclassified factor of sustainability, with entrepreneurial marketing talents having a significant influence.
- (Inlando & Hartati, 2025) The research demonstrates the vital role of innovation and sustainability in enhancing the efficacy of culinary enterprises. The examination employs the SWOT framework and the Business Model Canvas. Effective food industry managers must proactively adjust to the continuously changing market dynamics, technical innovations, and increasing consumer preferences to guarantee the long-term viability and significance of their enterprises. Innovation in products and services, proficient technology utilization, and optimal resource management will be essential for securing the ongoing success of organizations in the face of the challenges and possibilities posed by the evolving market environment. The Business Model Canvas analysis indicates a robust foundation based on a dedication to product excellence, strategic alliances, and a focused marketing strategy. The research findings can inform the development of successful innovation strategies that enhance the sustainability of culinary sector enterprises, while also offering direction to business experts confronting dynamic market problems. The research provides helpful details about the techniques employed by culinary firms to navigate market constraints and foster innovation for sustainable success.
- (Yudawisastra et al., 2024) Green entrepreneurship serves as an intermediary in the correlation between ecological factors and company sustainability. Integrating green design, green production, and green products into a unified culinary business partnership framework guarantees that green marketing initiatives propel green entrepreneurship within the culinary sector. Empirical evidence has demonstrated the influence of green products on entrepreneurship. The accomplishments of entrepreneurs in enhancing product eco-friendliness might yield beneficial results for improved environmental sustainability. Products manufactured by environmentally conscious enterprises generate new consumer segments and foster loyalty. Business proprietors have empirically demonstrated that product design impacts environmental entrepreneurship. Eco-friendly design can yield commercially significant innovation while taking environmental impact into account. The public has demonstrated a preference for culinary entrepreneurs who emphasize hygiene and sustainability issues in their production methods. Innovation in the culinary sector must consistently prioritize environmental sustainability. Culinary production methods typically utilize constrained space. Corporate financing, green credit, or eco-friendly lending can effectively enhance corporate sustainability when supported by environmentally conscious entrepreneurship. Entrepreneurship can serve as a catalyst for sustained environmental awareness. Entrepreneurship can yield either long-term or short-term effects, contingent upon the valuation given by its stakeholders.
- (Piyani et al., 2023) Financial literacy influences business sustainability. Enhanced financial knowledge among business owners correlates with increased business sustainability. Financial knowledge plays a crucial role in enhancing corporate sustainability. Financial literacy is essential for establishing and managing goals in decision-making, a crucial competency for entrepreneurs in the culinary sector to enhance business management and growth. Entrepreneurs in the culinary sector are poised to implement financial acumen in their business operations. Financial literacy directly impacts e-commerce utilization, as culinary sector entrepreneurs' endeavor to adapt to technological advancements that facilitate company procedures through social media for marketing and online transactions.

- The utilization of e-commerce contributes to corporate sustainability; enhanced e-commerce integration into a company's operations correlates with improved sustainability outcomes. E-commerce utilization in company operations can moderate the impact of financial literacy on firm sustainability.
- (Purnomo & Mauliddin, 2023) Some culinary sectors have an objective: to create social change and yield economic advantage. The examined social business model in the culinary sector consists of 12 primary pillars: key activities, value propositions, customers and beneficiaries, engagement strategies, channels, key resources, key suppliers, governance, objectives, performance indicators, cash inflow structure, and cost structure. Each of these pillars has both parallels and variances in the sustainable strategies they employ. The research findings improve our knowledge about social business models, particularly in elucidating the contradictions sometimes encountered by social entrepreneurs when mixing tactics for economic profit with those aimed at delivering environmental benefit. The findings of this study offer insights into culinary business proprietors, indicating that environmental considerations might enhance the commercial worth of their enterprises.
- (Nugrahaningsih & Falikhathun, 2025) In the context of sustainability, CSR grounded in indigenous knowledge leads to substantial enhancements in community welfare, environmental conservation, and corporate success. This shows the close relationship between business entities and the local community. Local wisdom functions as a mechanism of social control that addresses the deficiencies of official legislation concerning CSR in Indonesia, where oversight and legal penalties remain suboptimal. Each industry possesses distinct operational characteristics and CSR issues; therefore, additional research is required to investigate local wisdom grounded in philosophy inside a business context beyond the culinary sector. This research relates to stakeholder theory, which emphasizes the necessity of addressing the requirements of all stakeholders for business success. Furthermore, it accepts the triple bottom line sustainability theory, which emphasizes the necessity of incorporating economic, social, and environmental aspects into company plans.
- (Qanita et al., 2024) The use of Industry 4.0 and production systems in the sustainable culinary industry profoundly influences sustainable business capabilities. The incorporation of sophisticated technologies like the Internet of Things (IoT) and artificial intelligence (AI) is revolutionizing manufacturing processes in the industry 4.0 epoch. Effective management of production systems is essential for facilitating the implementation of Industry 4.0; yet it necessitates receptiveness to innovative concepts and adaptability to efficient production methodologies. Implementing sustainable manufacturing processes facilitates waste minimization, enhances supply chain efficiency, and improves customer engagement. Human resource leadership and green business operational considerations also affect the adoption of sustainable technology and practices. The application of information technology in the operational facets of the culinary industry facilitates the embrace of Industry 4.0 and sustainable methodologies. This outcome indicates that the implementation of Industry 4.0 and sustainable production systems enhances corporate efficiency, fosters sustainable growth and innovation, and aids in sustainable development.
- (Ilhamsyah et al., 2025) Numerous enterprises in the culinary sector, particularly MSMEs, have integrated ethical concepts such as integrity, openness, and amicable service into their everyday operations. Nonetheless, little finance, inadequate business knowledge, and restricted access to information and sustainability certifications are significant impediments. This research demonstrates that the implementation of business ethics significantly contributes to the sustainability of the culinary sector. Many business proprietors acknowledge the significance of integrity, amicable service, and social accountability in fostering client trust and preserving the enterprise's brand. These ethical principles constitute the basis for establishing positive interactions with consumers and the broader environment. This condition signifies that, despite heightened ethical awareness, company participants still require structural support through education, managerial mentoring, improved access to financing, and streamlined permit facilitation. Government and institutional intervention is essential to ensure that business ethics standards are not merely theoretical but can be executed extensively and

- sustainably. The culinary sector possesses significant potential for growth as an ethical, competitive, and sustainable enterprise in the long term through capacity building and professionalism.
- (Pradani & Safitri, 2025) Challenges in managing the culinary sector include insufficient training on green marketing among personnel, constrained funds for eco-friendly initiatives, and minimal consumer knowledge of the significance of sustainable products. The examination of the integration of the green marketing concept within the 7P framework in the culinary sector indicates that this industry has exhibited commendable preliminary efforts in adopting sustainable business practices. While not yet fully optimized and predominantly reliant on individual initiative, several elements, like green spaces, sustainable processes, and ecological physical evidence, already demonstrate awareness of the significance of environmental sustainability. The rising consumer demand for available items has not yet compelled the culinary sector to foster more ecologically conscious consumers.
- (Hasan et al., 2024) The culinary industry has effectively adopted waste reduction measures, contemporary preservation technologies, and staff training in resource management. Effective resource management, technological advancement, and cooperative alliances are essential for minimizing food waste, augmenting sustainability, and increasing the profitability of the culinary industry. The research findings indicate that the culinary sector has effectively employed several ways to mitigate food waste. Innovation, education, and productive teamwork can enhance the culinary industry's ability to handle food waste more effectively and sustainably.
- (Dewantara & Sholihah, 2025) Participants exhibit a heightened awareness of the necessity for halal certification, given that the predominant portion of Indonesia's population is Muslim. A favorable change in mindset about the perception of expenses and procedural intricacy has occurred. Notwithstanding the restricted official involvement in certification, we have effectively laid the groundwork for the strategic and sustainable incorporation of halal principles. The education delivered via socialization, technical training, and personal mentoring effectively transformed certain business owners' views on halal certification, shifting from perceiving it as irrelevant or overly complex to recognizing it as a strategic necessity that can augment credibility, competitiveness, and business sustainability. By associating halal certification with corporate ethics, consumer trust, and social responsibility, it was effectively communicated that halal compliance is not merely a legal requirement but also an integral component of a sustainable marketing strategy that significantly influences the long-term performance of the culinary industry. Heightened understanding of halal certification positively influences culinary sector entrepreneurs' inclination towards sustainable business methods.
- (Salsabila & Putranto, 2025) Applying straightforward yet systematic managerial principles is essential as a strategic foundation for developing a robust, flexible, and long-term culinary industry in the face of competitive market forces. The sustainability of the culinary industry is not just contingent upon money or business growth, but more on the ability of owners to effectively and consistently manage production processes and financial documentation. Fundamental management methods grounded in discipline, data, and responsiveness to external obstacles, including market swings and climatic circumstances, are crucial for establishing a robust and successful home-based enterprise.
- (Yudawisastra et al., 2023) Stakeholder needs, resource availability, product expertise, and distinctiveness substantially impact green management. Green management is not a universal strategy, but a strategic approach significantly shaped by the company's internal and external contexts. Stakeholder pressure establishes expectations and regulations that necessitate compliance, generating urgency and guidance. The resources at hand dictate the company's actual ability to invest in green initiatives, either constraining or broadening its operational scope. Product expertise and distinctiveness function as strategic factors, while sufficient understanding of sustainable methods facilitates effective execution. The product's distinctiveness underpins the development of the suitable business model, supply chain, and communication strategy. In the culinary industry, innovation directs the execution and improvement of green management and sustainable performance.

Factors that facilitate green management and corporate sustainability in the culinary sector encompass expertise, resources, and distinctive products. Green management and sustainability can enhance profitability in the culinary sector, meet social responsibilities to the community, and protect the environment. Companies must deliver advantages and success to all stakeholders associated with the firm, including owners, managers, employees, consumers, governments, society, and the environment. The culinary sector has substantial resources, expertise, and distinctive goods; nonetheless, it necessitates enhancements to boost corporate sustainability. In the culinary sector, sustainable management will elevate operational expenses, enhance efficiency, and improve the accessibility of eco-friendly ingredients. The culinary industry may develop cost-effective, eco-friendly goods, promote sustainable practices and ensuring economic viability.

(Yudawisastra et al., 2022) The supply of green products impacts sustainable development, indicating that it is not solely an economic endeavor but a significant contributor to the attainment of the three pillars of sustainability. From an environmental standpoint, green products crafted with the tenets of recycling, energy efficiency, and sustainable materials effectively mitigate the depletion of natural resources, pollution, and carbon emissions. Economically, these products generate new markets and industries, stimulate clean technology innovation, and offer green employment opportunities, fostering equitable and sustainable growth. The availability of green products enhances quality of life and public health by fostering a cleaner environment while also cultivating responsible consumption behaviors and increasing public awareness. While green products can directly and indirectly impact sustainable development through green entrepreneurship, green design does not contribute to sustainable development, nor does green entrepreneurship foster sustainable conditions. This contradicts the fundamental principles of sustainable development. Claiming green design does not influence sustainable development and that green entrepreneurship fails to promote sustainable circumstances overlooks the reality that green design is the essential initial stage in assessing a product's environmental impact across its full life cycle. Without a green design, a product lacks genuine sustainability characteristics. Green entrepreneurship is a company paradigm and operational structure that inherently prioritizes sustainability as a fundamental objective, rendering it inseparable from the enterprise's basic mission. Eco-friendly product design and manufacturing techniques have led to numerous recyclable items; however, the culinary industry must be informed about the entrepreneurial ecosystem related to culinary company governance, alongside sustainability issues and practices. Incorporating eco-friendly products and production into a unified culinary business partnership structure guarantees the efficacy of sustainable elements in promoting development within the culinary industry.

Based on the analysis of 17 selected articles, the findings implemented by culinary business actors in Indonesia to achieve sustainability in waste management, the use of environmentally friendly materials, and the utilization of local resources were discovered. The triple bottom line (TBL) approach emphasizes that true sustainability in the culinary sector is achieved by balancing three pillars: planet, people, and profit, through effective waste management and the use of environmentally friendly materials. In this context, waste management (e.g., through the reduce, reuse, recycle principle) and the use of environmentally friendly materials directly mitigate negative environmental impacts by reducing pollution, carbon footprint, and resource exploitation. Ultimately, this contributes to the profit pillar through cost efficiency (reduced raw material purchases, reduced waste disposal costs), regulatory risk mitigation, and increased revenue from ethically minded consumers. Based on the Resource-Based View (RBV) perspective, local resources (raw materials, traditional recipes, and local wisdom) are valuable and rare resources that can be packaged into core competencies that are difficult for competitors to imitate. The unique flavors and stories behind these local ingredients create a sustainable competitive advantage, distinguishing the brand from uniform global culinary chains. Studies show that

reducing single-use plastics is the most popular practice, driven by regulations banning plastic bags (Amri & Susilawati, 2023). However, its implementation is not yet widespread due to dependence on suppliers who still use conventional packaging (Azizah & Wicaksono, 2025). Based on research from Dewantara & Sholihah (2025), halal certification serves as a valuable, rare, and difficult-to-imitate strategic resource, providing a competitive advantage by significantly expanding the consumer base to include not only devout Muslims but also non-Muslims who associate halal with product safety, hygiene, and quality assurance. Here are some strategies and implementations outlined as efforts to achieve sustainability in the culinary sector in Indonesia, based on articles that met the criteria for analysis in this study.

Table 3. Sustainability business strategies and implementation in the culinary sector

| Author & Year               | Strategy and Implementation                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |
|-----------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| (Chandra & Wulandari, 2022) | Manufacturers must develop products that attract clients to stimulate purchases, hence influencing business sustainability. Enhancing product quality through product and packaging cleanliness is essential to boost sales, hence influencing business sustainability. The culinary sector can enhance and sustain product quality by establishing competitive pricing, engaging clients, and proactively boosting internet promotion to ensure business continuity. Micro- and small-scale culinary enterprises should optimize online promotional platforms to market their products and spread information broadly, since online promotion facilitates faster access for potential customers to view and acquire the supplied products.                                                                                                                                                                                                                                                                                                           |
| (Yudawisastra et al., 2022) | The culinary sector must designate funding for both formal and informal training expenses to ensure that education on sustainability principles is disseminated to all stakeholders concerning environmental challenges. Managers in the culinary sector must enhance their marketing efforts by promoting their products through the lens of eco-friendliness and sustainability.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |
| (Yudawisastra, 2021)        | The culinary sector uses research findings by integrating eco-friendly products into their operations, including the use of sustainable foods, waste reduction, and the implementation of sustainable procedures. Business proprietors can implement strategic measures by educating employees on the tenets of green entrepreneurship, including sustainable innovation and responsible resource management. The government and pertinent stakeholders can facilitate this by offering incentives, training, or green certification programs to promote the adoption of sustainable practices within the culinary sector.                                                                                                                                                                                                                                                                                                                                                                                                                            |
| (Supramono et al., 2025)    | The culinary sector must enhance its capacity to devise innovative and adaptable marketing tactics in response to dynamic environmental changes. This research advises policymakers that the government should not only emphasize the significance of business stakeholders in preserving environmental cleanliness, providing hygienic food and beverages, and ensuring minimum wage compliance, but also offer training and mentorship to enhance the competencies of culinary entrepreneurs in customer value creation, operational revitalization, and financial literacy improvement. Financial institutions offering low interest rates enhance the culinary sector's access to credit for producers of sustainable products and services. A proposed policy for the government, grounded in research findings to enhance sustainable practices, is to augment the competencies of culinary entrepreneurs via training and mentoring that focus on customer value creation, operational modernization, and the promotion of financial literacy. |
| (Inlando & Hartati, 2025)   | Key strategies to enhance market attractiveness, particularly among youth, encompass establishing strategic alliances, executing digital marketing initiatives, and creating health-conscious product options. Adopting sustainable practices, including reducing environmental impact and emphasizing social responsibility, fosters the development of more accountable and sustainable company models. By effectively implementing the recommended strategies, such as expanding partnerships, using technology, creating new products, and improving digital marketing and customer experience, companies can significantly grow their market reach, enhance their brand image, and boost their revenue.                                                                                                                                                                                                                                                                                                                                          |

- (Yudawisastra et al., 2024) Managers in the culinary sector must optimize waste handling to ensure it does not disturb stakeholder comfort. Interfering with their interests jeopardizes their reputation and company viability, especially with governmental and public scrutiny. Loans contingent upon ecologically sustainable practices are typically effective in motivating producers to adhere to environmental rules. Financial institutions can serve as the government's mechanism for encouraging environmentally sustainable company practices.
- (Piyani et al., 2023) E-commerce utilization in corporate operations enhances sustainability. One factor by which e-commerce influences business sustainability is the rising monthly customer count, which correlates with increased cash flow, monthly revenue, and alterations in monthly assets. Employing e-commerce is vital for establishing strategies to access a wider potential market, hence facilitating business sustainability. Business owners assert that possessing sufficient financial literacy as a basis for decision-making renders the utilization of e-commerce a viable strategy for achieving sustainability in existing business processes.
- (Purnomo & Mauliddin, 2023) Environmentally sustainable practices are exemplified by the utilization of reusable serving utensils, the procurement of raw materials from local farmers, the abstention from air conditioning, the segregation and processing of plastic trash, and many community-oriented initiatives. Culinary entrepreneurs must continually align their theme, business concept, main tactics, and activities with their value proposition for consumers to comprehend and enjoy this added value.
- (Nugrahaningsih & Falikhatun, 2025) The research findings demonstrate that the integration of corporate social responsibility rooted in local wisdom within the culinary sector can improve business sustainability and promote social cohesion. Combining local knowledge with CSR principles offers a more effective strategy for fostering amicable relationships between corporations and their surrounding communities. CSR initiatives rooted in local values have demonstrated the ability to bolster business reputation, strengthen the community's economy, and foster environmental protection. Implementing these ideals fosters cultural preservation and enhances local community empowerment, consumer loyalty, and a favorable business reputation.
- (Qanita et al., 2024) Studies can offer training and educational programs for culinary industry entrepreneurs to address technology adoption and sustainable practices. It can incorporate the principles of sustainable management, cutting-edge technology, and environmentally friendly company practices into the business school curriculum. Culinary sector enterprises can adopt circular economy principles by utilizing technological advancements to oversee operational activities, enhancing production efficiency to minimize waste, and establishing partnerships and collaborations within the industry. Comprehensive enhancement of awareness regarding the circular economy is essential through education and training. The government significantly influences sustainable development in the culinary sector by promoting the integration of advanced technology via training and mentoring programs, establishing technological facilities, delivering training on green business practices and the circular economy, and providing incentives to stakeholders in the culinary industry. The research results have produced multiple policy proposals for consideration. Synergy among the components of academia, business, government, and community is essential for collaborative policy formulation.
- (Ilhamsyah et al., 2025) This application has demonstrated its efficacy in fostering consumer trust and promoting corporate sustainability. The identified sustainability initiatives remain informal, including the utilization of local raw resources and the minimization of plastic waste. Furthermore, managerial elements like financial documentation and legal compliance remain insufficient. The government and pertinent institutions must act by offering training and mentorship and arranging permissions to empower the culinary industry to operate enterprises professionally and sustainably. Nonetheless, its execution continues to encounter substantial obstacles, notably financial constraints, insufficient business knowledge, and restricted access to sustainability training and information. Certain individuals in the culinary industry have commenced sustainability

|                              |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |
|------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|                              | initiatives, including minimizing plastic waste, utilizing local ingredients, and managing trash effectively. However, these informal methods lack professional business management, which is characterized by organized financial records and sustainable product creation. The inadequate legislative framework and absence of halal certifications or environmental norms suggest a frail administrative and management structure.                                                                                                                                                                                                                                                                                                                                                                                                                                          |
| (Pradani & Safitri, 2025)    | The culinary industry has adopted various elements of green marketing, including the utilization of natural lighting in dining spaces, waste management in production, and the use of recyclable utensils. Nonetheless, there exists a limited comprehension and uniform application of these tactics. The choice of raw materials and packaging, the deficiency of ecologically focused promotional content, and the lack of specialized personnel training are critical factors to consider for future advancement.                                                                                                                                                                                                                                                                                                                                                          |
| (Hasan et al., 2024)         | Culinary strategies emphasize the effective exploitation of raw materials by optimizing the use of every component of each element. Training must be conducted for the processing of raw material scraps to ensure staff utilize all components to produce valuable products. Through the implementation of these techniques, the culinary sector effectively diminished food waste and enhanced long-term business sustainability. The culinary sector has effectively optimized resource management and reduced food waste by employing technology to prolong product shelf lives and digital marketing to enhance product visibility. The implementation of circular economic principles enhances environmental sustainability and minimizes waste. Collaboration with local farmers and suppliers can guarantee fresh raw ingredients and minimize waste from degradation. |
| (Dewantara & Sholihah, 2025) | Comprehensive follow-up support is essential for culinary sector entrepreneurs interested in pursuing halal certification to prevent challenges during the technical and administrative phases. It is essential to build community-based techniques and peer-to-peer models among culinary businesses to expedite the integration of halal values into a sustainable corporate culture, given that the predominant consumer demographic in Indonesia is Muslim. Heightened awareness of halal certification is an essential first measure for establishing a basis for economic sustainability within the culinary sector.                                                                                                                                                                                                                                                     |
| (Salsabila & Putranto, 2025) | Experts in the culinary sector are encouraged to use efficiency principles and systematic recordkeeping in their managerial transformations while leveraging digital technology as a crucial asset for contemporary and competitive business management.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
| (Yudawisastra et al., 2023)  | Several initiatives can be used to enhance the execution of green management within the culinary sector, including aligning stakeholder expectations with green management initiatives, fostering an exchange environment between stakeholders and the culinary sector, allocating resources dedicated to green management such as specialized budgets, expertise, capital equipment, brand identities, patents, and personnel, augmenting individual knowledge regarding green management practices such as waste management and green product design, generating added value through low-waste products, and engaging in societal contributions to mitigate food waste via customer service responsibility programs.                                                                                                                                                         |
| (Yudawisastra et al., 2022)  | The main characteristics of the culinary sector include product hygiene, sanitation in corporate environments, and health standards that are implemented for both staff and consumers, which fosters trust between consumers and culinary professionals. The government must endorse partnership programs by offering diverse training and funding grounded in eco-friendly principles, thus enhancing the governance of culinary enterprises within the context of sustainable development.                                                                                                                                                                                                                                                                                                                                                                                   |

As much as 60% of the literature highlights the use of local materials as a strategy for sustainability and marketing. Sustainable practices not only reduce carbon footprints (due to minimal transportation) but also strengthen local sand chains (Onukwulu et al., 2021). However, challenges such as unpredictable harvest seasons and a lack of organic certification remain obstacles (Jouzi et al., 2017). The Resource-Based View (RBV) sees environmentally friendly

practices as a strategic capability that can be a source of sustainable competitive advantage. The ability to manage a green supply chain, innovate in designing recyclable packaging, and operate an efficient system for recycling food waste are intangible assets that are difficult for competitors to replicate instantly. This capability creates value for customers and society, but scarcity exists because not many businesses fully implement it, and it ultimately builds business resilience by reducing dependence on non-renewable resources and protecting businesses from future price fluctuations and raw material shortages. Thus, integrating these sustainable practices is not merely a compliance cost but a strategic investment that differentiates brands and ensures long-term profitability (Bhutto, 2024).

Although frequently referenced in scholarly works, Indonesia only partially adopts the Triple Bottom Line framework. Many enterprises emphasize environmental considerations while neglecting economic sustainability; for example, they frequently increase product costs significantly, hence diminishing accessibility. This discovery prompts inquiries on the equilibrium between the idealism of sustainability and the market reality in developing nations. Some culinary businesses combine sustainability with social responsibility, for example, through training for the culinary sector. This approach supports social sustainability but often faces scalability challenges due to its reliance on external funding or corporate CSR. Referring to research from (Dewantara & Sholihah, 2025), halal certification has a very significant and multidimensional impact on the sustainability of the culinary sector business in Indonesia. In terms of the market, this certificate is a key prerequisite for reaching the vast majority of Muslim consumers, thereby not only expanding market share but also building trust, which is the foundation of long-term customer loyalty. From an operational and management perspective, the certification process promotes standardization and efficiency in the supply chain, ensuring the transparency and security of raw materials, which ultimately improves overall product quality. Furthermore, the enactment of the Halal Product Assurance Law has transformed halal certification from a mere marketing strategy into a legal obligation that determines whether a business can continue operating legally in the future. Thus, halal certification is not just about religious compliance but a strategic investment that directly impacts the economic, operational, and legal aspects of a business, all of which are pillars supporting the sustainability of the culinary industry in Indonesia.

#### 4. Conclusions

This research was conducted using the systematic literature review (SLR) method, which analysed 17 articles that met the criteria for analysis. This research focuses on aspects related to strategies for achieving business sustainability and their implementation, presented with the hope that they can serve as a reference for future research on achieving business sustainability in the culinary sector in Indonesia. Some key findings indicate that the primary sustainability strategies adopted by culinary sector business actors in Indonesia involve two main approaches: waste management and the use of environmentally friendly materials, as well as the utilization of local resources. These strategies reduce negative environmental impacts and strengthen the local value chain. Sustainability in the culinary business in Indonesia is not just a trend but an urgent need to address environmental, social, and economic challenges. Although the Triple Bottom Line concept is used as a reference in various studies analysed, its implementation still tends to be partial, with a greater focus on economic balance than on environmental and social aspects. With stronger collaboration among all stakeholders, this sector can become a real example of sustainable development that is inclusive and adaptable to the local context. This research also opens space for deeper study regarding impact measurement and more effective business model innovation.

#### Acknowledgement

The authors express profound gratitude to all parties who provided support and contributions in completing this research. Heartfelt thanks are extended to family, friends, and colleagues who consistently offered extraordinary motivation and encouragement. Appreciation is also conveyed to those who contributed ideas, references, and technical

assistance throughout the research process. May the collaboration and contributions offered bring benefits to the advancement of knowledge.

### Author Contribution

Conceptualization, H.G.Y. and F.L.; Methodology, H.G.Y. and F.L.; Investigation, H.G.Y. and F.L.; Data curation, H.G.Y.; Writing–original draft preparation, F.L; Writing–review and editing, H.G.Y. and F.L.

### Funding

This research received no external funding.

### Ethical Review Board Statement

Not available.

### Informed Consent Statement

Not available.

### Data Availability Statement

Not available.

### Conflicts of Interest

The authors declare no conflict of interest.

### Open Access

©2025. The author(s). This article is licensed under a Creative Commons Attribution 4.0 International License, which permits use, sharing, adaptation, distribution and reproduction in any medium or format, as long as you give appropriate credit to the original author(s) and the source, provide a link to the Creative Commons license, and indicate if changes were made. The images or other third-party material in this article are included in the article's Creative Commons license, unless indicated otherwise in a credit line to the material. If material is not included in the article's Creative Commons license and your intended use is not permitted by statutory regulation or exceeds the permitted use, you will need to obtain permission directly from the copyright holder. To view a copy of this license, visit: <http://creativecommons.org/licenses/by/4.0/>

### References

- Amri, P., & Susilawati, M. D. (2023). Implementasi Konsep Konsumsi Berkelanjutan Dalam Kebijakan Penggunaan Kantong Belanja Ramah Lingkungan di Indonesia. *Bina Hukum Lingkungan*, 8(1), 68–88. <https://doi.org/10.24970/bhl.v8i1.242>
- Asar, S. H., Jalalpour, S. H., Ayoubi, F., Rahmani, M. R., & Rezaeian, M. (2016). PRISMA; preferred reporting items for systematic reviews and meta-analyses. *Journal of Rafsanjan University of Medical Sciences*, 15(1), 68–80. <https://journal.rums.ac.ir/article-1-3021-en.html>
- Azizah, M. N., & Wicaksono, A. (2025). Analisis Tantangan dan Peluang Dalam Distribusi Botol Oleh CV Asia Sukses Perkasa di Era Persaingan Global. *Citizen: Jurnal Ilmiah Multidisiplin Indonesia*, 5(2), 693–699. <https://doi.org/10.53866/jimi.v5i2.852>
- Bhutto, S. M. S. Z. A. (2024). Sustainability in Business Management: Strategies for Long-Term Success. *Journal for Business Research Review*, 2(1), 39–50. <https://ipindexing.com/article/45066>
- Chandra, A. G., & Wulandari, R. (2022). Sustainability of Culinary Micro and Small Business during the Covid-19 Pandemic, in Jagakarsa District, South Jakarta. *International Journal of Science and Management Studies (IJSMS)*, 16–28. <https://doi.org/10.51386/25815946/ijsms-v5i1p103>

- Dewantara, E. R. A., & Sholihah, D. D. (2025). Edukasi Sertifikasi Halal sebagai Upaya Penguatan Kinerja Bisnis Berkelanjutan pada UMKM Binaan Dinas Koperasi Surabaya. *JDISTIRA*, 5(2), 362–366. <https://doi.org/10.58794/jdt.v5i2.1437>
- Hasan, L. D., Musawantoro, M., Azisah, N., Rahmadi, S. A., Septian, H., Politeknik, M., & Makassar, P. (2024). Kampanye “Food Waste” pada UMKM Kuliner di Kota Makassar. *Social, Humanities, and Educational Studies SHES: Conference Series* 7(4), 122–132. <https://jurnal.uns.ac.id/shes>
- Ilhamsyah, M. Z., Firdaus, R., & Rasidi, Moh. (2025). Etika Bisnis dan Keberlanjutan Usaha: Studi pada UMKM Kuliner di Kabupaten Probolinggo. *RIGGS: Journal of Artificial Intelligence and Digital Business*, 4(2), 6493–6503. <https://doi.org/10.31004/riggs.v4i2.1671>
- Inlando, G. A. H., & Hartati, S. (2025). Sustaining Culinary Legacies: Innovation and Sustainability in the Management of Legendary Culinary Businesses. *Journal of Applied Business, Taxation and Economics Research*, 4(5), 715–729. <https://doi.org/10.54408/jabter.v4i5.419>
- Jouzi, Z., Azadi, H., Taheri, F., Zarafshani, K., Gebrehiwot, K., Van Passel, S., & Lebailly, P. (2017). Organic farming and small-scale farmers: Main opportunities and challenges. *Ecological Economics*, 132, 144–154. <https://doi.org/10.1016/j.ecolecon.2016.10.016>
- Jufra, A. A. (2020). Studi Pemulihan dan Pengembangan Ekonomi Kreatif Sub-Sektor Kuliner Pasca Pandemi (Covid-19) dalam Menunjang Pertumbuhan Ekonomi Di Provinsi Sulawesi Tenggara. *Mega Aktifa: Jurnal Eknomi dan Manajemen* [Ehttps://megaaktiva.umkendari.ac.id/index.php/Jurnal/article/view/121](https://megaaktiva.umkendari.ac.id/index.php/Jurnal/article/view/121)
- Lee, C.-W., & Hung, H.-H. (2024). The impact of education on consumers’ eco-friendly shopping habits towards sustainable purchases: evidence from Indonesia and Taiwan. *Sustainability*, 16(20), 8832. <https://doi.org/10.3390/su16208832>
- Nugrahaningsih, P., & Falikhatun. (2025). Implementasi Tanggung Jawab Sosial Perusahaan Berbasis Kearifan Lokal dalam Bisnis Kuliner Berkelanjutan. *Jurnal Riset Dan Aplikasi: Akuntansi Dan Manajemen*, 7(3). <https://doi.org/10.33795/jraam.v7i3.006>
- Onukwulu, E. C., Agho, M. O., & Eyo-Udo, N. L. (2021). Framework for sustainable supply chain practices to reduce carbon footprint in energy. *Open Access Research Journal of Science and Technology*, 1(2), 12–34. <https://doi.org/10.53022/oarjst.2021.1.2.0032>
- Piyani, H. O., Chandrarin, G., & Sihwahjoeni. (2023). Analysis of the Influence of Financial Literacy on Business Sustainability Through the Utilization of E-Commerce: A Study of MSMEs in the Food and Beverage Industry Sector in Balikpapan City. *European Journal of Business and Management Research*, 8(1), 306–314. <https://doi.org/10.24018/ejbmr.2023.8.1.1829>
- Pradani, R. F. E., & Safitri, I. N. (2025). Meneropong Penerapan Green Marketing Pada UMKM Kuliner Lokal. *RIGGS: Journal of Artificial Intelligence and Digital Business*, 4(1), 483–488. <https://doi.org/10.31004/riggs.v4i2.437>
- Purnomo, R. B., & Mauliddin, W. M. dan. (2023). Model Bisnis Sosial Kedai Kopi Ramah Lingkungan di Yogyakarta Social Business Model of Eco-Friendly Coffee Shops in Yogyakarta. *Agustus*, 13(2), 202–221. <https://doi.org/10.22146/kawistara>
- Qanita, A., Rafif Alhakim, M., Kamila Hanum, R., & Gita Anggraeni, D. (2024). Kapabilitas sumber daya transformasi industri 4.0 dan pengaruhnya terhadap industri mikro kuliner berkelanjutan dan ekonomi sirkular kawasan metropolitan. *EcoProfit: Sustainable and Environment Business*, 1(2). <https://doi.org/10.61511/ecoprofit.v1i2.2024.328>
- Salsabila, S. R., & Putranto, R. S. (2025). Upaya Mewujudkan Bisnis Rumahan yang Berkelanjutan melalui Praktik Produksi dan Pencatatan yang Efisien. *RIGGS: Journal of Artificial Intelligence and Digital Business*, 4(2), 1492–1502. <https://doi.org/10.31004/riggs.v4i2.690>
- Squires, V. (2023). *Thematic analysis. In Varieties of qualitative research methods: Selected contextual perspectives* (pp. 463–468). Springer.
- Supramono, S., Mahardhika, D. R. W., & Lestari, U. P. (2025). Determinants of The Sustainability of Capability-Based Culinary Businesses: Evidence from Urban Areas in

- Central Java Province. *Business, Management and Economics Engineering*, 23(2), 209–223. <https://doi.org/10.3846/bmee.2025.21987>
- Yudawisastra, H. G. (2021). *Pengaruh Produk Hijau Terhadap Bisnis Berkelanjutan: Studi pada Restoran di Kabupaten Badung Di masa pandemik Covid-19*. Welfare.
- Yudawisastra, H. G., Anwar, M., Nidar, S. R., & Azis, Y. (2022). The Role of Green Entrepreneurship and Green Variables in Sustainable Development in the Culinary Sector in Indonesia: Early Days of the COVID-19 Pandemic. *Indonesian Journal of Sustainability Accounting and Management*, 6(2). <https://doi.org/10.28992/ijsam.v6i2.689>
- Yudawisastra, H. G., Anwar, M., Nidar, S. R., & Azis, Y. (2023). The Emergence of Green Management and Sustainability Performance for Sustainable Business at Small Medium Enterprises (SMEs) in the Culinary Sector in Indonesia. *International Journal of Sustainable Development and Planning*, 18(5), 1489–1497. <https://doi.org/10.18280/ijstdp.180519>
- Yudawisastra, H. G., Febrian, E., Rahman, S., & Anwar, M. (2024). The Effect of Green Variables On Sustainable Business: A Study on the Covid 19 Pandemic. *Quality - Access to Success*, 25(199), 221–229. <https://doi.org/10.47750/QAS/25.199.24>
- Yudawisastra, H. G., Suwarna, A., & Merdika Mansur, D. (2022). The Impact of Green Products on Sustainability Business with Green Marketing as A Moderating Variable in Restaurants in Badung Bali. *International Journal of Business Studies (IPMI)*, 6(3). <https://ijbs.ipmi.ac.id/index.php/ijbs/article/download/242/127>

### Biographies of Authors

**Helin G Yudawisastra**, is a lecturer at Universitas Muhammadiyah Bandung. Completed bachelor's and master's programs in the Department of Economics and Development Studies, as well as a Doctoral in management science at Universitas Padjadjaran.

- Email: [yudawisastra.helin@umbandung.ac.id](mailto:yudawisastra.helin@umbandung.ac.id)
- ORCID: 0000-0002-4126-8025
- Web of Science ResearcherID: GOJ-9056-2022
- Scopus Author ID: 57202754040
- Homepage: N/A

**Faza Layalia**, is a student in the Urban and Regional Planning program at the Institut Teknologi Bandung. The desired field of expertise is entrepreneurship and sustainable business, particularly in the culinary sector.

- Email: [fazalayalia@gmail.com](mailto:fazalayalia@gmail.com)
- ORCID: N/A
- Web of Science ResearcherID: N.A
- Scopus Author ID: /A
- Homepage: N/A